

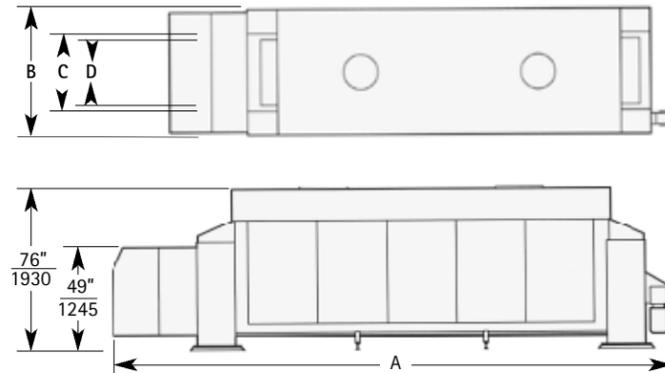
Tortilla Toaster Oven | Model TTO

Uniform heat distribution, superior belt tracking, high fuel efficiency and reliability are all combined in this versatile Toaster Oven.

Model	A Overall Length	B Overall Width	C Belt Width	D Product Width
TTO-34-178	229"	65"	34"	28"
	5817	1651	864	711
TTO-34-210	261"	65"	34"	28"
	6629	1651	864	711
TTO-34-242	293"	65"	34"	28"
	7442	1651	864	711
TTO-42-210	261"	73"	42"	36"
	6629	1854	1067	914
TTO-42-242	293"	73"	42"	36"
	7442	1854	1067	914
TTO-52-230	292"	88"	52"	46"
	7417	2235	1321	1168
TTO-52-275	337"	88"	52"	46"
	8560	2235	1321	1168

Dimensions are rounded to the nearest inch/millimeter.

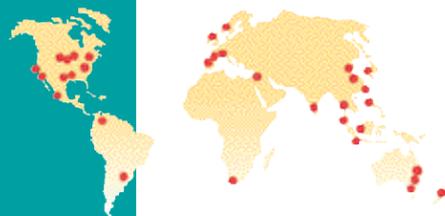
Constant improvement and engineering innovations mean these specifications may change without notice.



Tortilla Toaster Oven



HEAT AND CONTROL



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HEAT AND CONTROL

Tortilla Toaster Oven

Uniform toasting for all types of tortilla chips and tortillas.

Restaurant and regular chips

Precisely control toasting conditions for a wide range of products.

Uniform heating

on all three conveyor passes with a full pre-mix low intensity ribbon burner system.

Optimal toasting

and fuel efficiency are assured by controlled draft.

Superior belt tracking

achieved by stationary end sections and unique expansion joints of our Stable-Structure™ casing. Precise belt tension is maintained by a simple counterweight system.

Minimal heat loss

from the double insulated stainless steel casing.

Conveyor belt choices

CB-5, woven wire, optional solid slats or any combination to meet your processing requirements. Variable frequency AC belt drive is standard.

Eliminate sticking

from the top to the second pass with standard powered transfer belt.



Single-Pass Toaster Ovens are available for tortillas, taco shells and other baked products.

Optional Features

Automatic temperature control for each conveyor pass.

Product discharge conveyor with an independent drive.

Customized controls utilize relay logic or a PLC for all or part of the processing line.

